



- LUNCH MENU -

Served 7 days a week

58€ 2 courses – 65€ 3 courses

Soisson bean velouté, shredded haddock

OU

Langoustine ravioli with shellfish bisque (+20€)

OU

Fried organic hen's egg, warm caponata

OU

Pan-seared duck foie gras with seasonal fruits (+20€)

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Roasted cod loin grenobloise style, mashed potatoes with herbs

OU

Crispy sea bass fillet, pequillos with curry oil, young spinach leaves (+30€)

OU

Braised beef cheek in red wine, artisanal tagliatelle

OU

Free range pigeon in a puff pastry Wellington style, salmis sauce (+30€)

-

Ossau-Iraty raw ewe's milk cheese, black cherry jelly

OU

Traditional millefeuille, light vanilla whipped cream

OU

Grand Marnier soufflé



- CELLO MENU 90€-

Served from Monday to Friday

Soisson bean velouté, shredded haddock

OU

Langoustine ravioli with shellfish bisque (+20€)

OU

Fried organic hen's egg, warm caponata

OU

Pan-seared duck foie gras with seasonal fruits (+20€)

-

Roasted cod loin grenobloise style, mashed potatoes with herbs

OU

Crispy sea bass fillet, pequiillos with curry oil, young spinach leaves (+30€)

OU

Braised beef cheek in red wine, artisanal tagliatelle

OU

Free range pigeon in a puff pastry Wellington style, salmis sauce (+30€)

-

Ossau-Iraty raw ewe's milk cheese, black cherry jelly

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Traditional millefeuille, light vanilla whipped cream

OU

Grand Marnier soufflé



- STARTERS -

- Crab remoulade with dill, lemon-flavored cream sauce 48€
Langoustine ravioli with shellfish bisque 44€
Pan-seared duck foie gras with seasonal fruits 55€
Braised winter vegetables in olive oil, seasoned with Ximenez Spinola vinegar 47€
Roasted scallops with garlic butter 47€

- MAIN COURSES -

- Crispy sea bass supreme, pequillos with curry oil, baby spinach leaves 65€
Pan-seared turbot with semi-salted butter, barigoule-style artichokes 68€
Free range pigeon in a puff pastry Wellington style, salmis sauce 68€
Crispy veal sweetbreads, yellow wine dressing 73€
Simmental beef fillet with peppers, potato mousseline 73€

- DESSERTS -

- Ossau-Iraty raw sheep's milk cheese with black cherry jelly 14€
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Mont-Blanc 20€
Grand Marnier soufflé 18€
Traditional millefeuille, light vanilla whipped cream 18€
Rum baba with exotic fruits 18€
Profiteroles with Bourbon vanilla, Guanaja chocolate sauce 18€



- TASTING MENU 170€ -

Crab remoulade with dill, lemon-flavored cream sauce

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Langoustine ravioli with shellfish bisque

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Crispy sea bass supreme, pequillos with curry oil, baby spinach leaves

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Free range pigeon in a puff pastry Wellington style, salmis sauce

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Exotic fruit minestrone with vanilla-lemon sorbet

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Profiteroles with Bourbon vanilla, Guanaja chocolate sauce

Five steps wine pairing on request
80€/person



- SIGNATURE MENU 220€ -

Delicate sea spider jelly with lightly anise-flavored fennel cream

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Spelt from Sault country cooked like a risotto, wild mushrooms

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Pan-seared duck foie gras with seasonal fruits

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Pan-seared turbot with semi-salted butter, barigoule-style artichokes

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Simmental beef fillet with peppers, potato mousseline

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Exotic fruit minestrone with vanilla-lemon sorbet

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Traditional millefeuille, light vanilla whipped cream

Six steps wine pairing on request
120€/person